

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**PUMPKIN SEED YOGURT WITH PUMPKIN JELLY**



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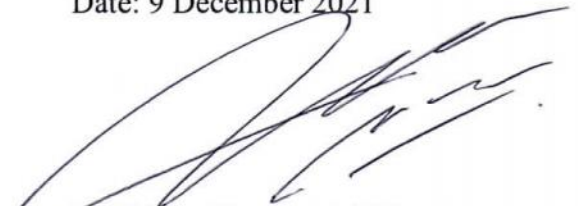
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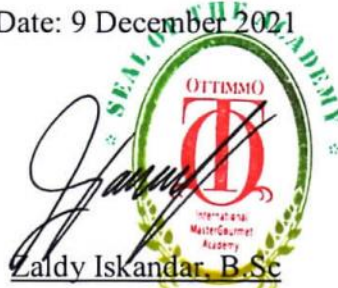


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The image shows three handwritten signatures in black ink, each positioned above a horizontal dashed line. The top signature is large and stylized, the middle one is smaller and more compact, and the bottom one is the smallest and most compact. The signatures are written over the names of the examiners listed to the left of the page.

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarism the work of other students and/or persons.

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Surabaya, 9 December 2021



Zayyan Zahrani Mariana

## PREFACE

As for the beginning, I would like to give a really great thankful to ALLAH SWT who has given opportunity for me to complete this Research and Development report. The main purpose for this report is to help each student in Ottimmo to be creative and innovative as we have to create a whole new product that never been in Indonesia. One of the reasons why I come up with the idea of making Pumpkin Seed Yogurt with Pumpkin Jelly is because I want to create a delicious condiment combined with Pumpkin Seed that high in nutrients and have many health benefits. During this process of completing this report, I received so much guidance and support. By this, I would like to express my gratitude to the names below:

1. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.
2. Mr. Michael Valent as my RnD advisor that helped and guide me to finish this report.
3. Ms. Nurul A. Choiriyah as my RnD mentor who have helped me in so many things in order for me to understand the guideline for making this product.
4. Ms. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International.
5. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
6. My dearest brother, Mr. Aji Ghifari who help me making the design of the logo and product label.
7. My dearest friends, Mrs. Fidela Emily who help me by a lot of guidance and suggestions.

Surabaya, 9 December 2021



Zayyan Zahrani Mariana

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## **EXECUTIVE SUMMARY**

Pumpkin Seed Yogurt with Pumpkin Jelly is a yogurt that we made with unique ingredient which is Pumpkin Seed. I come up with this idea looking at how most of Indonesian has many pumpkins and I also make pumpkin jelly to give another texture when drink the yogurt. Innovation is widely recognized so I want to make this yogurt becomes more popular.

Pumpkin Seed Yogurt will be packed in a glass bottle. Every bottle will contain 300gram of Rp. 36.814 Later, we will develop this yogurt into many variations. This yogurt can be found at gift stores, supermarkets, restaurants, or can be order through social media.